



Room Service, Anyone?



DOUBLETREE
by Hilton™
QUEENSTOWN

In-Room Dining Menu

To Order for
Delivery

Dial
'CARELINE'

LUNCH | Served from 12:00pm - 6:00pm

Appetizers

Caesar Salad *GF*, DF** | \$24.50

Charred baby cos, crispy pancetta, toasted baguette crisps, anchovies, soft boiled egg

Watermelon & Feta Salad *GF, Vegan** | \$22.00

Cherry tomatoes, red onion, cucumber, mint, coriander, sumac, and lemon

Zamora Charcuterie Platter *GF** | \$45.00

Serves Two. Zamora cured meats, selection of breads, Whitestone brie, antipasti vegetables, chutney, olives

Mains

BLT Sandwich *DF, GF** | \$24.00

Crispy bacon, crunchy lettuce, sliced tomatoes on toasted sourdough served with fries and aioli

Crispy Chicken Bao *DF* | \$25.50

WG hot sauce, marinated chicken, steamed bao (bun), Sriracha aioli, baby lettuce

Wakanui Burger *GF*, DF** | \$28.00

Ground beef, onion jam, bacon, gouda, lettuce, tomato, BBQ sauce served with fries

Grilled Steak Salad *DF** | \$28.00

Grilled flank steak, Israeli couscous, sundried tomatoes, olives, feta, walnuts

Toasted Tempeh Salad *Vegan* | \$24.00

Israeli couscous, cherry tomatoes, charred onions, olives, walnuts, tamarind dressing

Sides

Agria Fries *DF** | \$10.00

Truffle oil, parmesan cheese

House Salad *GF, V* | \$10.00

Tomato, carrot, red onion, mesclun, lemon dressing

Dessert

Kaffir Lime Crème Brûlée *GF** | \$17.00

Coconut biscuit, kalamansi sorbet

Vegetarian (V), Vegan (Vegan), Vegan Option Available (Vegan*) Gluten Friendly (GF), Dairy Friendly (DF), Gluten Friendly Option Available (GF*), Dairy Friendly Option Available (DF*) | Please inform us if you have any dietary requirements.

Whilst every effort will be made, we are unable to guarantee that any item can be completely free of any allergens.

All orders are subject to a \$4.00 tray charge that is kept by the hotel to cover administrative and discretionary costs and is not a gratuity.

In-Room Dining Menu

To Order for
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Dial
'CARELINE'

DINNER | Served from 6:00pm - 10:00pm

Appetisers

Home Baked Ciabatta *V, Vegan* | \$10.00
Served with balsamic vinegar, olive oil and dukkah

Caesar Salad *GF*, DF** | \$24.50
Charred baby cos, crispy pancetta, toasted baguette, anchovies, parmesan and soft boiled egg

Watermelon & Feta Salad *Vegan** | \$22.00
Cherry tomatoes, red onion, cucumber, mint, coriander, sumac, lemon

Pork Belly *GF, DF* | \$23.00
Truffle white bean purée, mushroom XO sauce, granny smith apple, crackling

Zamora Charcuterie Platter *Serves Two GF** | \$45.00
Zamora cured meats, selection of breads, Whitestone brie, antipasti vegetables, chutney, olives, hummus

Mains

Pappardelle *v* | \$30.00
Chilli garlic oil, green peas, charred onion, grilled courgette, green beans

Bostock Roasted Chicken *GF*, DF** | \$33.00
Pearl barley, cherries, apricots, spring carrots, homemade BBQ glaze

Market Fish *GF, DF* | \$38.00
Poached in a coconut broth, served with cauliflower rice, pineapple salsa, chimichurri

Smoked Venison Ribs *GF*, DF** | \$39.00
Apple and fennel slaw, pommes dauphine, crushed hazelnuts, red wine jus

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DINNER | Served from 6:00pm - 10:00pm

Sides | \$12 each

Agria Fries *DF**

Truffle oil, parmesan cheese

House Salad *GF, V*

Tomato, carrot, red onion, mesclun, lemon dressing

Maple Glazed Carrots *GF, V, DF**

Gourmet Roast Potatoes *GF, V, DF**

Roasted Cauliflower Salad *GF, V*

Hazelnuts, sumac, parsley

Dessert

Kaffir Lime Crème Brûlée *GF, V* | \$17.00

Coconut biscuit, kalamansi sorbet

Basque Cheesecake | \$17.00

Grape sorbet, fig compote, crystallized nuts

Selection of ice-cream *v* | \$13.50

Please ask our team for today's selection

Whitestone Cheese Board *GF** | \$25.00

Assortment of three cheeses. Ask our team for today's selection. Served with crackers, quince paste, dried fruit, nuts and honey

Beverage Menu

To Order for
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Served from 12:00pm - 10:00pm

Beverages

Fruit Juice | \$5.00

Apple, cranberry, orange, pineapple, tomato

Soda | \$5.50

Coca-Cola, Diet Coke

Schweppes 330ml | \$5.00

Ginger ale, ginger beer, lemonade,
soda water, tonic water

Sparkling Wine

Quartz Reef Brut

Central Otago, New Zealand

Glass

\$16.00

Bottle

\$78.00

Red Wine

House Selection

\$17.00

\$70.00

White Wine

House Selection

\$16.00

\$65.00

Beer

Call the CareLine for our current selection of beers